

## PATENT SPECIFICATION



Application Date : Sept. 14, 1933. No. 25534/33. 422,430

Complete Specification Left: Aug. 10, 1934.

Complete Specification Accepted: Jan. 11, 1935.

## PROVISIONAL SPECIFICATION

**Improvements in or relating to Edible, Ornamental, Decorative and like Articles for use on Cakes and other Eatables, and to a Process of Making the same**

I, JEAN KRIER (Trading as MAISON KUNZ), a Citizen of the Grand Duchy of Luxembourg, of 74, The Promenade, Cheltenham, Gloucestershire, do hereby  
5 declare the nature of this invention to be as follows:—

This invention relates to edible ornamental, decorative and like articles for use on cakes and other eatables, such as  
10 buns, puddings, pastry and the like, and to a process of making the same.

Heretofore such articles simulating flowers, leaves, emblems and the like have been made by moulding an edible  
15 material, e.g. a sugar composition, marzipan or the like, and colouring them, but owing to being homogeneous throughout the structure they were relatively brittle and liable to fracture; also, they could  
20 not be made very thin.

One object of the present invention is to provide an improved construction of an edible article which can serve for ornamenting or decorating cakes and other  
25 confectionery in a variety of ways, and which shall be stronger and less liable to fracture than those proposed heretofore.

According to the invention there is provided for use in ornamenting or decorating  
30 cakes and other articles, an edible article comprising a base constituted by a sheet of edible paper, e.g. rice or wafer paper, which is wholly or partly covered with an edible material which, apart from  
35 its colour, serves for providing or having imparted to it a decorative or ornamental effect. Such an article may be very thin and flexible and can be readily applied to the surface of a cake or the like for  
40 ornamenting purposes, and may carry a legend, picture or other representation as described hereinafter.

The invention also provides for the same purpose an edible article comprising a  
45 base constituted by a sheet of edible paper, e.g. rice or wafer paper, which is provided on one or both sides with an edible coating containing sugar, preferably icing sugar. This article, which is  
50 conveniently made in sheet form, may be cut into smaller pieces and may serve for use in making decorative articles, for example flowers, leaves and the like. The

edible coating may be of any desired colour.

The invention further provides for the same purpose an edible article comprising an edible layers containing sugar, e.g. icing sugar, sandwiched between two  
60 sheets of edible paper aforesaid, which can be used in a manner similar to that described above.

According to a feature of the invention the coating on one sheet of paper, or the layer between two sheets may comprise  
65 marshmallow, an edible fat and icing sugar.

Any of the edible articles described above may be provided with a legend, picture, design or other ornamentation in an edible "ink," for example by means  
70 of a printing operation. The "ink" may consist of condensed milk, preferably sweetened, coloured by a confectionery coloring material. As an example of legend to be applied to the article, "Many Happy Returns" may be mentioned and the picture may be the head  
75 of a person reproduced from a photograph.

When the sheet of edible paper has a coating on only one side thereof, the coating may have imparted to it by a cutting, embossing, moulding or like operation a  
80 conventional shape or other formation representing fruit, leaves, flowers, animals, or the like. Such an article can be readily affixed by means of a sugar solution to a cake or the like for use in  
85 ornamenting it. Such a coating may be coloured in any desired manner according to the article simulated by it, for example by painting it with the edible "ink" described above, which may be applied with  
90 a brush after the coating has been moulded or otherwise shaped.

From the above, it will be appreciated that an object of the invention is to facilitate decorating cakes and other eatables,  
95 so that such decoration can be performed more readily than heretofore.

Hitherto, cakes have been iced either with fondant icing (boiled sugar worked white) or with royal icing (icing sugar with white of egg or albumen) the same  
105 being applied to the cake in a wet condi-

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tion and having to be dried before any ornamentation could be effected.

According to another feature of the present invention the sugar composition mentioned above consists of marshmallow, fat and icing sugar in a pasty state; the composition can be rolled out and applied to the cake by hand, when it is at once ready for decorating, for example by applying thereto an ornamental edible article as described above. Such a cake

will be much nicer to cut and eat than those made hitherto, as the sugar composition will not dry hard like the known icing mentioned above yet will dry sufficiently to be handled in the ordinary way.

Dated this 14th day of September, 1933.  
BOULT, WADE & TENNANT,  
111/112, Hatton Garden, London, E.C.1,  
Chartered Patent Agents.

### COMPLETE SPECIFICATION

#### Improvements in or relating to Edible, Ornamental, Decorative and like Articles for use on Cakes and other Eatables, and to a Process for Making the same

I, JEAN KRIER (Trading as MAISON KUNZ), a Citizen of the Grand Duchy of Luxembourg, of 74, The Promenade, Cheltenham, Gloucestershire, do hereby declare the nature of this invention, and in what manner the same is to be performed to be particularly described and ascertained in and by the following statement:—

This invention relates to edible ornamental, decorative and like articles for use on cakes and other eatables, such as biscuits, sweets, chocolate, Easter eggs, puddings and the like, and provides a process for the manufacture of such articles.

Heretofore such articles simulating flowers, figures, leaves, emblems and the like, have been made by piping or moulding an edible material, e.g. a sugar composition, marzipan or the like, and colouring them, but they were relatively brittle and liable to fracture; also, they could not be made very thin. Further, articles made from the sugar composition were frequently very hard. Cakes have also hitherto been iced either with fondant icing (boiled sugar worked white) or with royal icing (icing sugar with white of egg or albumen), the same being applied to the cake in a wet condition and having to be dried before any ornamentation could be effected. Such icing may be very hard, but it has been proposed to make a soft-keeping royal icing by adding to fine icing sugar a composition consisting of a mixture made up from water, and proteid substances such as gelatine or albumen, and further of glucose or dextrine or maltose, glycerine from palm oil or other fatty matter, citric or tartaric acids with flavouring and colouring matters. In addition, it has been proposed to decorate cakes by plastic decorations formed by moulding a liquid composition consisting of boiled sugar to which agar-agar is added. None of these known composi-

tions made use of "marshmallow" as defined hereinafter.

One object of the present invention is to provide a process for the manufacture of an edible article which can serve for ornamenting or decorating cakes and other confectionery in a variety of ways, and which shall be stronger, less liable to fracture, and more convenient to eat than those proposed heretofore. Another object is to facilitate decorating cakes and other eatables, so that such decoration can be performed more readily than heretofore.

According to the invention there is provided a process of making an edible ornamental, decorative or like article, consisting in mixing together "marshmallow" and icing sugar in such proportions as to provide a mass which will remain in a solid but plastic state, and then subjecting the plastic mass to pressure and simultaneously or subsequently forming the article therefrom.

At an early date, the mucilaginous root of a shrubby herb known as marshmallow may have been used in confectionery, but that has long since been replaced by colloids of the gelatine or albumen types, and the term "marshmallow" as used in this Specification and the claims refers not to the product obtained from the marshmallow root, but to an aerated confection consisting essentially of sugar and gelatine or albumen. For example, sugar (sucrose), corn syrup and/or invert sugar may be dissolved in water and mixed with an aqueous solution of gelatine or albumen or both, and then whipped to the desired volume.

The plastic mass may include a, preferably hardenable, vegetable fat, for example cocoa fat or cocoa butter. When no fat is used the marshmallow and icing sugar may be used in equal proportions by weight.

When fat is employed, the ingredients

of the said plastic mass may be used in the proportion of six parts by weight of "marshmallow," six parts by weight of icing sugar, and one part by weight or less of vegetable fat, for example cocoa fat or cocoa butter, and it is found that such a mass with or without fat remains permanently plastic throughout the life of the edible article, which is usually of a relatively short duration, generally not exceeding a few months as a maximum. The plastic mass may be rolled out under pressure to form a sheet which can be applied to a cake or the like by hand, or it may be applied under pressure directly to the surface of a cake or the like; in either case, the plastic mass when on the cake or the like is at once ready for being decorated, for example by applying to it a legend, either by hand or by a printing operation, or an ornamental edible article also made of the same plastic composition as described hereinafter.

In order to reinforce and strengthen the improved articles provided by the process according to the invention, the plastic mass may be applied to one or both sides of a sheet of edible paper before or after subjecting the mass to pressure. The said sheet which may form the base of the article, may be rice or wafer paper, and may be wholly or partly covered by the plastic mass which serves for providing a decorative or ornamental effect. The improved process may also comprise the step of sandwiching the plastic mass between two sheets of edible paper before or after subjecting it to pressure.

An edible ink may be applied to the plastic mass while subjecting it to pressure or subsequently thereto, and a legend, picture or design in the edible ink, which may consist of condensed milk, preferably sweetened, with or without glycerine, mixed therewith, and coloured by confectionery material, may be applied to the article by a printing operation. For example, 3 oz. of sweetened condensed milk may be mixed with 1 oz. of aniline colour, powdered, as supplied to the confectionery trade, and  $\frac{1}{4}$  oz. of glycerine, the mixture being heated to 120° F. in a vessel standing in warm water and allowed to cool.

Two ornamental and decorative articles made by the process according to the invention are diagrammatically illustrated by way of example in the accompanying drawings, wherein:—

Figure 1 is a plan view showing one article carrying a legend,

Figure 2 is a cross section taken on the line 2—2 in Figure 1,

Figure 3 is a plan view showing another article formed by a moulding operation, and

Figure 4 is a cross section taken on the line 4—4 in Figure 3.

Referring first to Figures 1 and 2, the edible article has the form of a label which can be affixed in any convenient manner to confectionery, such as a cake, and comprises a layer 10 of the plastic mass aforesaid comprising "marshmallow," icing sugar and a hardenable vegetable fat rolled out under pressure on a reinforcing sheet 12 of edible material such as rice paper. The fat facilitates mixing the other ingredients. The composite sheet thus produced may be provided with a legend, picture, design or other ornamentation in an edible "ink," for example by means of a printing operation or by hand. The "ink" may consist of condensed milk, preferably sweetened, coloured by a confectionery colouring material. Preferably a little glycerine is added to the milk to facilitate the printing operation. As an example of legend to be applied to the article, "Merry Christmas" as shown, or "Many Happy Returns" may be mentioned. If a picture is provided it may be the head of a person reproduced from a photograph. The layer 10 of the plastic mass forming part of the composite sheet remains permanently plastic and is very well adapted for receiving printed matter. Owing to the plasticity of the layer 10, the composite sheet can be readily bent into any desired shape to conform with the shape of an article to which it is to be applied, and also can be readily cut to any desired shape. In some cases, as for example during hot weather, very little or no fat may be used, as the "marshmallow" and icing sugar will then mix without it or with less than the quantity mentioned.

The decorative article shown in Figures 3 and 4 simulates a twig of an oak tree having a stem 14, leaves 16 and acorns 18, which may be mounted directly on confectionery, e.g. cake, or on a base 20 which may consist of the plastic mass aforesaid rolled out into sheet form, or it may be a sheet of edible paper or the like similar to the sheet 12 described above with reference to Figures 1 and 2.

The leaves 16 and acorns 18 may be made separately on a machine described in the Patent Specification No. 16625/34 (Serial No. 422,448) from a plastic mass as described above. As illustrated the acorns 18 are affixed directly to the sheet 20 by an edible adhesive, while the leaves 16 are supported thereon by a backing 22 also composed of the said plastic material. The stem 14 may be made by hand or on a machine aforesaid. The leaves 16 may

be coloured green and the acorns 18 in two shades of brown either during the moulding operation or subsequently thereto, for example by painting them with the edible ink aforesaid which may be applied with a brush after the part has been moulded or otherwise shaped.

Other articles simulating fruit, flowers, animals or the like may be made from a sheet of the plastic mass aforesaid, or from a composite sheet 10, 12 by a cutting, embossing, moulding or like operation, and may be suitably coloured. Such an article can be readily affixed by means of a sugar solution directly to a cake or the like for use in ornamenting it, or indirectly thereto by affixing it to a composite sheet 10, 12 which has previously been affixed to the cake or the like.

The article shown in Figures 1 and 2 may be modified by sandwiching the layer 10 between two sheets 12 and providing the legend or printed matter on one of the sheets 12. Such a composite sheet comprising an inner layer 10, may also be used for making leaves, flowers and other decorative articles in the manner described above.

A cake ornamented or decorated as described above will be much nicer to cut and eat than those made heretofore and provided with a hard icing as the improved sugar composition according to the invention will not dry hard, yet will dry sufficiently as to be handled in the ordinary way.

The invention thus provides not only the above described process of making edible ornamental articles, but also the articles when prepared or produced by the described process of manufacture. Besides not drying hard, the described plastic mass has the advantage that when rolling it out into sheet form, it becomes polished so that it has a very smooth and even surface almost like that of art paper, and is better adapted to receive the "ink" than any known sugar composition used for the same purpose.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is:—

1. A process of making an edible ornamental, decorative or like article, consisting in mixing together "marshmallow" and icing sugar in such proportions as to provide a mass which will remain in a

solid but plastic state, and then subjecting the plastic mass to pressure and simultaneously or subsequently forming the article therefrom.

2. A process according to Claim 1, wherein the plastic mass includes a (e.g. hardenable) vegetable fat (e.f. cocoa fat or cocoa butter).

3. A process according to Claim 1, wherein the ingredients of the plastic mass are used in equal proportions by weight.

4. A process according to Claim 2, wherein the ingredients are used in the proportion of six parts by weight of "marshmallow," six parts by weight of icing sugar, and one part by weight or less of vegetable fat (e.g. cocoa fat or cocoa butter).

5. A process according to any of the preceding claims, comprising the step of applying the plastic mass to one or both sides of a sheet of edible paper before or after subjecting the mass to pressure.

6. A process according to any of the preceding claims, comprising the step of sandwiching the plastic mass between two sheets of edible paper before or after subjecting it to pressure.

7. A process according to any of the preceding Claims 1 to 5, comprising the step of applying an edible ink to the plastic mass while subjecting it to pressure or subsequently thereto.

8. A process according to any of the preceding Claims 1 to 6, wherein a legend, picture or design in edible ink is applied to the article by a printing operation.

9. A process according to Claim 7 or Claim 8, wherein the edible ink consists of (e.g. sweetened) condensed milk coloured by a confectionery colouring material, with or without glycerine mixed therewith.

10. An edible, ornamental, decorative or like article when prepared or produced by the process of manufacture set forth in any of the preceding claims.

11. An ornamental article when prepared according to the process set forth in Claim 1 and as shown in Figures 1 and 2, or in Figures 3 and 4 of the accompanying drawing.

Dated this 10th day of August, 1934.  
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*Fig. 1.*

**Merry Christmas**

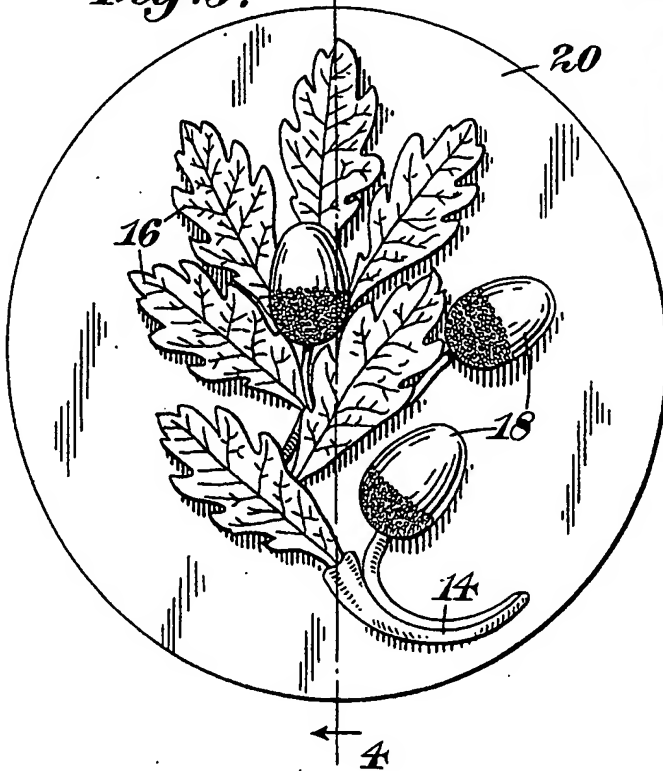
← 2 10

*Fig. 2.*

10 12

*Fig. 3.*

← 4



*Fig. 4.*



[This Drawing is a reproduction of the Original on a reduced scale.]